



Fettuccine with tuna, olives and capers



You will need:

- 1 tablespoon olive oil
- 4 chopped spring onions
- 1/2 cup Kalamata olives
- 1 tablespoon capers
- 425g can tuna in brine, drained
- 425g can Ardmona 'Rich&Thick' Finely Chopped Tomatoes
- Cooked fettuccine
- Sprinkle of chopped parsley

FETTUCCINE WITH TUNA, OLIVES AND CAPERS

Heat 1 tablespoon olive oil in large frypan and cook 4 chopped spring onions, 1/2 cup Kalamata olives and 1 tablespoon capers for 2-3 minutes.

Stir in 1 x 425g can tuna in brine (drained) and 1 x 425g can Ardmona 'Rich & Thick' Finely Chopped Tomatoes, season well with salt and pepper.

Allow to simmer for 5 minutes, stir occasionally and break up the tuna pieces slightly.

Serve over cooked fettuccine with a sprinkle of chopped parsley.

Serves 4

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